



MAR DE ROSAS

VINEYARDS: Vineyard plots of Casal Sta. Maria, dedicated exclusively to the production of rosé, since 2017.

YEAR: Starting with a relatively hot and dry spring, which allowed for good flowering. Later progressing to a cooler but cleaner summer allowed the ripening period of the grapes to pass without any disease affecting them.

VINIFICATION: As in all the wines of Casal Sta. Maria, the harvest is always manual. In the winery, there is a huge effort to select the best bunches and grapes, followed by light pressing, avoiding any skin macerations. The juices decant for about 48 hours in stainless steel vats, subsequently starting fermentation in used and new French oak barrels of 225L and 500L. Finally, the wine ages in barrels for about 10 months with bâtonnage.

WINEMAKER'S COMMENT: Clean salmon colour. Complex nose with Atlantic notes, red fruits, and French oak elegance. Refined and velvety flavour with salty notes and crunchy acidity. Long and intense finish.

CONSUMPTION: It should be drunk at 8-10°C. It should be open between August 2022 and September 2023.

WINEMAKING: Jorge Rosa Santos and António Figueiredo.

VITICULTURE: José Ribeiro Corrêa.

AWARDS / RATINGS:

- "Grande Prémio Escolha da Imprensa" 2021 Grandes Escolhas
- 90/100 points Robert Parker

Vintage: 2021 | Region: Lisboa | Varieties: Touriga Nacional, Pinot Noir and Syrah | Alcohol: 13% | Total Acidity: 6,07g/l | pH: 3,34 | Residual Sugars: 1,5g/l

Capacity: 750ml,1500ml,3000ml | Bottles/Box: 6 | Boxes/Row: 7 | Rows/Pallet: 12 | Boxes/Pallet: 84 | EAN Bottle: 5600287401177 | EAN Box: 15600287401174

Previous Awards / Ratings:

- "Grande Prémio Escolha da Imprensa" 2018 Grandes Escolhas Magazine (2017)
- "Grande Prémio Escolha da Imprensa" 2021 Revista Grandes Escolhas (2020)
- 94/100 points Aníbal Coutinho (2018)
- 90/100 points Robert Parker (2018)
- 90/100 points Silver Medal Decanter Wine Awards 2020 (2018)
- 18,5/20 points Fernando Melo (2019)

